Responsibility of Jurors Cited in Pamplet

Judge Joel W. Flood, of the Appomattox Circuit Court, has given To The Times-Virginian an informative booklet on the "Responsibility of Jurors." The booklet was prepared by the Judicial Council for Virginia, and has a foreword by Chief Justice Edward W. Hudgins, of the Va. Supreme Court of Appeals. In part, the booklet says:

"Trial by jury is an important part of the machinery of justice. When a case is tried by a jury, the members of the jury are a part of the tribunal. The judge, who has been trained in the law, decides the questions of law and what evidence should or should not be admitted. The jurors are laymen called in for the purpose of deciding the disputes about facts that are submitted to them. The jurors are there as the selected representatives of the whole community, and the time-honored formula for demanding trial by jury is for the party to say: "and of this he puts himself upon the country."

"The duty of the jury is to decide the disputed questions of fact and apply to them the law of the case given to it by the judge. The jurors are the sole judges of the facts, of the credibility of the witnesses, and of the weight to be given to their testimony.

"The proper and efficient functioning of the jury system is founded upon the idea that each juror possesses intelligence, integrity, sound judgment, and complete impartiality in the performance of his duty.

"When a person has been charged with an offense against the law and his guilt established beyond a reasonable doubt, there should be no hesitancy on the part of the jurors to find the defendant guilty, and if the evidence has not established his guilt beyond a reasonable doubt, there should be no hesitancy in returning a verdict of not guilty.

"Cases coming before the courts are divided into two classes: civil and criminal. Civil cases are those in which the adverse parties seek the aid of the court to ascertain their rights and settle their differences. Criminal cases are those in which the action is brought in the name of the Commonwealth to try persons accused of violating the criminal laws of the Commonwealth of Virginia and its cities, towns, and counties. Criminal cases are divided into two classes: felonies and misdemeanors.

"In a civil case, when the controversy is for a matter less in value or amount than $300.00, exclusive of interest and costs, the jury consists of seven persons.

"In a felony case the jury consists of twelve persons and in a misdemeanor case it consists of five persons.

"When the juror retire to consider of their verdict, the first thing they do is to elect a foreman who presides over their deliberations in the case they are then considering and whose duty it is to write the jury's verdict and sign his name to it as foreman. He participates in the deliberations and votes along with all other jurors on the issues presented for the jury to decide.

"The wirtten instructions of the judge are carried to the jury room for guidance and if there is anything in them they do not understand they have the right, and it is their duty to ask the judge to tell them what the instructions mean.

"Since the jury must be unanimous in order to reach a verdict it is obvious that the jurors are frequently called upon to adjust their views to the views of their fellows. In this process, while no juror should yield a conscientious opinion deliberately formed after full and fair consideration, it is the duty of each juror to discuss the case in a spirit of fairness and candor, giving with an open mind due consideration to the views of the other jurors, to the end that a verdict may be reached, provided it can be done without sacrifice of any juror's conscientious convictions.

"Frequently the jury hears testimony that is afterward stricken out. This means that, on mature deliberation, the judge has decided that the evidence was not admissible, and therefore, he strikes it from the record and instructs the jury to disregard it. Thereafter the jury should consider the case as if such evidence had not been given.

"Sometimes, in an opening statement, a lawyer will say that he expects to prove certain facts and the evidence fails to justify the lawyer's expectation. The jurors must remember that counsel are not witnesses and their statements are not evidence.

"A juror should never, during a recess of the trial, inspect the scene of the accident or other events involved in the case. Likewise, jurors must not discuss the case with outsiders, or read about it in the newspapers until after the case is over.

"If, during the trial, it turns out that a juror happens to know some fact involved in the case, he should tell the court what he knows, and he should not, in the privacy of the jury room, mention any such fact that has not been disclosed in open court.

"This survey of the obligations of jurors shows that while it may be hard to be a perfect juror, it is easy to be a good one. Conscientious service brings its own reward in the satisfaction of important work well done, and there is no more important work than a citizen can perform for his state and country than the conscientious discharge of his duties as a juror."

MANAGEMENT FACTORS IMPORTANT FOR PULLETS

Several management practices are important in growing pullets, say VPI poultry specialists. Here are some of their timely suggestions:

Move pullets to a good, clean range when old enough to do without heat.

Keep them entirely separate from old birds and contaminated ground.

Keep birds free of lice and mites.

Provide shelter to protect the birds from weather, rodents, and thieves. Plans for simple range shelters are available from county agents.

Provide shade if no natural shade is available. Two or three rows of corn or sunflowers will fill the bill.

If the cockerels are kept in the brooder house, they grow to market size more rapidly on less feed.

LIMITING IRRIGATION TO CRITICAL TIMES, SAVES WATER, HELPS YIELDS

Irrigating tobacco and corn during critical growth periods, instead of throughout the season, saved water and increased yields in Virginia experiments during the last two seasons.

Scientists at VPI Agricultural Experiment Station and the U. S. Department of Agriculture's research service showed that irrigating burley tobacco only once during its period of rapid vegetative growth—from the time plants are knee-high until they are in bloom—gives yields as high as those under full-season irrigation.

Highest corn yields were produced in the tests under full-season irrigation. However, when irrigation was limited to the period from tasseling through the milk stage, yields were 80 to 90 per cent as high, and in terms of inches of water applied were achieved more efficiently.

Highest yields are generally assured by irrigating whenever available soil moisture becomes low. But the Virginia tests show that important yield increases are possible when the use of water is timed to critical periods, thereby conserving the supply and reducing the cost of water.

In two years of research with burley tobacco, water was applied by sprinkler only when the moisture available to the plant roots from the top 18 inches of soil was reduced 50 per cent below soil moisture capacity. In comparing the extremes— irrigation during the critical growth period and all-season irrigation— yields were as high with the first method as with the latter, and less water was required—2 inches less the first year, 4.6 inches the second.

In 1954-55 trials with corn, irrigation whenever soil moisture dropped below 50 per cent gave the highest yields—115 and 128 bushels per acre—but used 10 and 10.5 inches of irrigation water. When irrigation was confined to the critical growth period, yields for the two years were 102 and 104 bushels per acre, and water use amounted to 3 and 5.3 inches. Non-irrigated corn yields were 65 and 82 bushels.

In terms of extra bushels per inch of irrigation water, all-season irrigation provided 6.1 and 3.4 bushels of corn; critical - period irrigation provided 12.6 and 4.3 bushels.

VIRGINIA SPRING CATTLE SALE SUMMARY GIVEN

A record number—4,649 head—of cattle moved to market at the Virginia spring feeder cattle sales this year, reports K. C. Williamson, associate animal husbandman at VPI.

Virginia farmers netted over 1-2 million dollars in seven sales this spring.

Williamson said this shows a remarkable growth over the beginning of the series in 1953, when three sales were held, with 1,700 head of cattle. The spring sales were set up to meet a need for extending the marketing of feeder cattle and to make available a market for the late calves which are too small for the fall sales. Some farmers are able to carry more cattle through the winter than they can graze, and the spring sales furnish an outlet for them.

The cattle in this year's series were mostly steers, with 3,821 head averaging $20.35 per cwt., a drop of $4.25 from 1955 but in line with the lower fat cattle prices generally existing this spring.

The 824 heifer calves averaged $16.90 per cwt., or about the low the 1955 average was.

The $3.45 per cwt. spread between steers and heifers was the smallest since 1950 and in there was little difference. heifers sold through the sales, however, were sent to feedlots, with very few for restocking purposes.

For the most part the stayed in Virginia. With them bought by local outfits for grass the demand thin, light cattle. Weight was a bigger determining price than was grade.

Williamson also said the calf sales, with about 1,100 expected, have been slower the fall. Eighteen feeder sales, with around 15,000 pected, also are planned.

We have unexpected tions every day in our fields we don't expect any tomorrow.—Thoughts for Today.

Maintaining peace or trying so is becoming increasingly pensive. What will happen when we are no longer able ford either peace or war?

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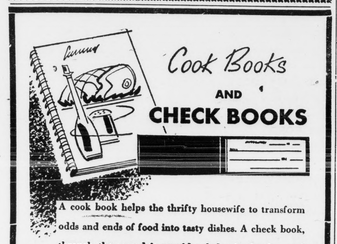

Cook Books AND CHECK BOOKS

A cook book helps the thrifty housewife to transform odds and ends of food into tasty dishes. A check book, through the record it provides, helps in the financial management of the family's funds.

Yes, in most homes, the check book is just as important as the cook book—or more so. You are invited to carry your Checking Account at this bank.

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Unique Attractions May Be Found at Historic Abingdon

Abingdon, Va., Louis IV journeyed to Abingdon, Virginia, to Dennis Cumbow, appearing in copper and pink satin, a gift from thousand in the name of the American Consul General of the Louis IV is a product of the Cumbow China Company, situated on the Daniel Boone Trail in the heart of the Virginia Highlands, according to the Virginia Travel Council.

Though operated by Mrs. Mabel Cumbow, historic Abingdon feels a local pride in Cumbow, for much of the inspiration for its original patterns comes from the silk-screen patterns of Abingdon and the scenic country traversed by the men who opened up the West. Cumbow continues the art of decorating china which began in Basil, Germany, in 1850, later spreading to France and Germany.

Visitors to the china decorating company will find an abundance of elegance and richness of design, as shown by the ruby and gold plates which Mrs. Ruskin furnishes for the Washington National Cathedral.

For somehow the visitor feels that Ruskin's heart leans toward the homlier designs as depicted by her use of symbols to illustrate rock-ribbed spirit of those early pioneers still alive in song and legend in her native Southwest. Thus, Mrs. Eleanor Roosevelt sought an original Cumbow design to present to the King and Queen of England on their American visit, and chose the popular "Pocahontas" pattern, with its grape tendrils representing the Indian's way through the wilderness, its rose, symbolic of the few joys of his life, and its pipe, indicating his faith in peace hereafter by his insistence on his burial with him.

Betsy Ross pattern is made especially for the Betsy Ross House in Philadelphia, and is charming in red, white and blue, emblazoned with gold star.

In addition to designing original patterns, Mrs. Ruskin's company will restore broken china and guarantee it to be as strong and usable as when new. Recently Cumbow received a huge shipment of restored china to Buckingham Palace. The decorating company will match discontinued and antique china patterns, especially parts of old sets that are discontinued. This includes sets of all kinds of china, Havilland, German, English, French, and other foreign makes.

Cumbow takes a prominent part in the Virginia Highlands Festival, which takes place each year in Abingdon from August 1 to 15, and which features antiques, art, crafts, creating writing, drama, photography, puppets, folk games, and dances.

Also in Abingdon is another eye-stopper—the Martha Washington Inn—long an historic landmark, and originally a college for young ladies. It is being completely refurnished with priceless antiques, and its wide, pillared veranda, with its row of comfortable rocking chairs, affords visitors a birdseye view of the famous Barter Theatre directly across the street. A popular feature of the Inn this summer will be the "Chez Robert," named after the theatre's dynamic founder, Robert Porterfield, where theatre guests may retire to the lawn of the Inn for a late supper and mingle with the actors and actresses.

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Vera

Vera, June 4.- We are in hopes that June will bring us warmer weather and rain. May was the coldest May I have ever seen, and so dry. Crops and gardens are late.

Memorial Day passed off very quietly. Did not hear of any car wrecks around here.

Holliday Lake is open now. The people from far and near go to this lake. They have big crowds there nearly all the time. So many picnics are held there.

I hope that all of our readers enjoyed Mrs. Toby Inge's message at Rocks Church, "Choosing the best," which was published in last week's issue. It certainly was good.

The W. M. U. of New Hope Baptist Church will hold its meeting in the home of Mr. and Mrs. T. C. Harvey on June 7, at 8:00 o'clock. I hope all of the members will be present.

Mr. T. C. Harvey and family were in Lynchburg on Friday.

The P.-T. A. meeting was held at Vera school on Thursday night.

Schools will close on June 7. The children are busy taking their examinations, and right many are graduating.

Mrs. Sam Coleman contiues ill, but is something better.

Everyone is so thankful for the rain we had. It was badly needed.

It is said that a cool May is fine on wheat. I reckon that we will have a "bumper" crop this year.

Mr. Benjamin Beasley, of Richmond visited his parents, Mr. and Mrs. Grover Beasley for the week-end.

Mr. Walter Gibson, of Allentown, Penn., and Miss Ada Harvey, of Lynchburg were dinner guests in the home of Mr. and Mrs. T. C. Harvey on Sunday. They also visited in the home of Mr. and Mrs. C. E. Lewis Sunday afternoon.

Mr. and Mrs. T. C. Harvey visited in the home of Mr. and Mrs. Richard Webb on Sunday.

How to Market Hogs

Hog raisers interested in maximum profits from the sale of their hogs should guard against overheating during hot weather marketing, say VPI specialists. Overheated hogs that fail to arrive at market alive, or with an excess shrink and rough appearance, are not very profitable. Avoid these losses by hiring a dependable trucker who provides ventilation, wet sand bedding, and general hot weather know-how.

Communism: Doing it the herd way .-Midland Schools.

Sarah Anne's COOKING CLASS

Because so much of the salmon catch is marketed as the canned product, it is well to have a variety of recipes for serving it..

It is excellent in casserole dishes, salads, creams, either by itself or with added ingredients, salmon loaves or timbals.

Individual Salmon Salad

1-2 cup flaked salmon
2 tablespoons diced cucumber
1 teaspoon grated onion
2 teaspoons lemon juice
1-2 teaspoon salt
1 green pepper minced
4 tips asparagus

Combine salmon, onion, cucumbers, lemon juice, salt. Toss together. Arrange in individual salad bowl and heart asparagus tips upright in center of salad.

Outline edge of salad with minced green pepper. Serve with French dressing seasoned with tomato.

Salmon Croquettes

1-4 cup margarine
5 tablespoons flour
1 teaspoon salt
1-4 teaspoon sugar
1 cup milk
2 cups flaked salmon
1 tablespoon chopped parsley
1 egg
1 tablespoon water

Fine bread crumbs

Make a white sauce using the first five ingredients. Cook until thick. Add salmon and parsley. Spread in a pan 8" x 8" x 2." Chill thoroughly. Mold into croquettes. Beat egg, add water. Roll croquettes in crumbs, dip in egg, roll in crumbs. Fry in shallow fat until brown. Drain on absorbent paper. Serve with tomato sauce or chili sauce.

Pickle Sauce

2 cups medium white sauce
1-2 cup chopped sweet pickles
2 hard boiled eggs chopped

Mix all ingredients. Serve hot over salmon loaf.

Baked Salmon

2 cups flaked salmon
2 eggs well beaten
1 cup thin cream
1 cup cracker crumbs
1 teaspoon celery seed
Salt and pepper to taste
Paprika

Beat the eggs, add cream, then other ingredients except paprika. Mix well and place in a well greased loaf pan. Sprinkle the top lightly with paprika and a few extra cracker crumbs.

Bake in an oven 375 degrees for 30 minutes. Serve with pickle sauce.

Salmon Aspic

2 1-2 pound cans salmon
1 tablespoon gelatin
1-2 cup cold water
1 cup hot water
1 tablespoon sugar
1-4 cup lemon juice
1 tablespoon grated onion
Pinch of salt
Chill the tall cans of salmon. Open and turn out on cutting board. Slice each in 3 round slices. Very gently scrape off bits of skin. Drain thoroughly on absorbent paper. Set them on serving platter and chill. Soak the gelatin in cold water about 5 minutes. Add hot water and dissolve. Add ingredients. Chill until thick and it pours slowly but is not set.

Get out the salmon platter. Pour some of the jelly over each salmon round by teaspoonsfuls, about 6 teaspoonsful. Be sure the jelly is the right consistency or it will run off. Chill the salmon for 5 or 10 minutes until the rounds are well coated. Garnish with lettuce, slices of cucumber and slices of tomato.

"Why don't you ever get to work on time?" growled the fashion photographer.

Answered the mannequin: "I'm a late model." -Pacific Oil-Motive.

TENDERNESS IN MEAT MAY BE INHERITED

There is some evidence from research with rabbits and in studies of sheep and beef cattle that tenderness in meat is an inherited quality.

The U. S. Department of Agriculture says that to produce more lean meat of good quality and tenderness, a better understanding is needed of what makes tenderness and desirable flavor.

Enough research has been done to show there is no direct relation between tenderness in the meat and outside fat. But tenderness and flavor may be influenced by the particles of fat within the meat cells. It is also possible that there is a relationship between tenderness and the size and elasticity of different muscle fibers.

Once the chemical nature of tenderness and good flavor are clearly understood, it may become possible to add these qualities to any meat.

Richard D. Robinson

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